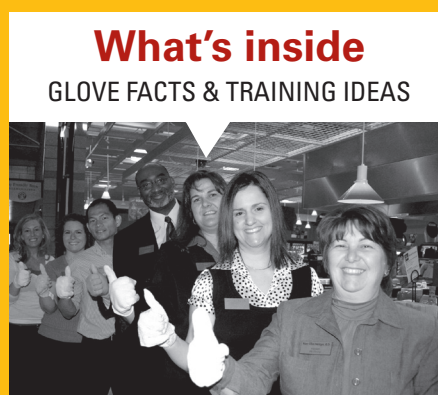




Glove Use in Retail Foodservice Establishments



Learn the ins and outs of glove use, how to share guidelines with your employees, and how to improve safe food handling practices in your operation. ►

Why use gloves?

Improper handling of food and poor personal hygiene of food handlers are leading causes of foodborne illness outbreaks. Norovirus—the pathogen responsible for the greatest number of reported foodborne illness outbreaks—is transmitted when hands are not washed.

Gloves can provide a barrier between hands and foods if they are used properly. In addition to improved food safety, glove use also creates increased positive customer perceptions about the restaurant and foodservice cleanliness.

When and how are gloves used?

Simply wearing gloves is not the answer, however. Observational research has found improper glove use can be as big a problem as poor hand hygiene.

For gloves to provide an effective barrier between food and food handler, hands should be properly washed (at least 10 seconds of lathering with warm water and soap, then rinsed and dried with disposable towel or air dried) before putting gloves on or changing gloves.

Pathogens on hands can be transferred to the exterior of the gloves when gloves are removed from the box. Bacteria and other contaminants on the hands are now on the gloves and will be transferred to food upon contact.

Researchers recommend that gloves be changed frequently—just as often as hands should be washed (see “Gloves should be changed”).

FOOD HANDLING GLOVES SHOULD NOT BE WORN:

- Into the restroom or while using the restroom
- To take out garbage
- When eating or drinking
- While using a tissue
- While performing cleaning tasks
- When handling money

Think about what hands touch—simply pulling off a glove to make change for a customer and then re-gloving means that glove has been contaminated from the hand that touched the money.

What types of gloves are needed in a retail foodservice operation?

Management decisions about glove inventory will be guided by the scope of on-site food preparation and handling, employee and guest needs, and cost considerations. Many glove choices are available; some are intended for one-time use and others can be reused. Some gloves are not form-fitting and others are fitted to the hand.

Gloves should be changed

BEFORE HANDLING different types of foods

AFTER TOUCHING anything that could contaminate hands (such as refrigerator doors or trash containers)

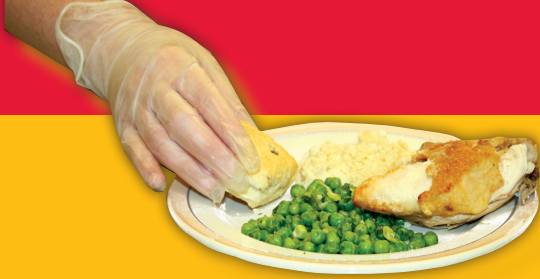
AFTER COUGHING OR SNEEZING

WHEN GLOVES become ripped or torn

AT LEAST EVERY FOUR HOURS of working on the same task

Additional food safety resources

- FDA Food Code 2005
www.cfsan.fda.gov/~dms/fc05-toc.html
- Hotel, Restaurant and Institution Management (HRIM) Extension Program
www.extension.iastate.edu/hrim
- Iowa Department of Inspection and Appeals
www.dia.iowa.gov
- Iowa Food Safety Task Force
www.extension.iastate.edu/foodsafety/foodsafetytaskforce/
- Iowa State University Food Safety Project
www.iowafoodsafety.org



FITTED GLOVES | DISPOSABLE GLOVES (ONE-TIME USE)

Latex gloves provide a good fit but may be more expensive than polyethylene or vinyl and may cause allergic reactions in the user and/or in the guest who eats food that has been in contact with the glove. Because of the fit, they are used frequently for food handling and service. These gloves should be discarded when removed. Latex gloves are available in a variety of sizes and are sold by the box as well as in case packs (10 boxes of 100 gloves each). Estimated cost is \$6.50 per box (6.5 cents per glove).

Non-latex gloves look, fit, and perform like latex but without the risks of allergic reactions. They are made from polyethylene and are available in a variety of sizes. They are used frequently for food handling and service and should be discarded when removed. Non-latex gloves cost about \$6.50 per box of 100 (6.5 cents per glove).

NON-FORM-FITTED GLOVES | DISPOSABLE GLOVES (ONE-TIME USE)



Non-form-fitting gloves are made of polyethylene or vinyl and are available in sizes, such as small, medium, large, and extra-large, but are not fitted to the hand. They are used frequently for food handling and service and should be discarded when removed. This style typically is sold in case packs (10 boxes of 100 gloves each) at an estimated cost of \$10 to \$12 per case (about 1 cent per glove).

Food Code 2005

FOOD CODE 2005 FORBIDS BARE HAND contact with ready-to-eat foods. Using gloves in retail foodservices is a way to prevent bare hand contact but managers and employees need to understand proper glove use.



RUBBER GLOVES | REUSABLE GLOVES

Rubber gloves are used for cleaning and are not recommended for ready-to-eat food contact. Rubber gloves used for cleaning should be clearly marked as different from those used in food preparation. They can be cleaned, sanitized, and then reused. Disadvantages are the potential for allergic reactions to the rubber, a higher investment cost, and management of pairs of right and left hand gloves. They are available in small, medium, and large sizes in units of a dozen from a wholesaler, at a cost of about \$6.50 per dozen, or at the retail level for about \$2 per pair.



COTTON-BASED CLOTH GLOVES | REUSABLE GLOVES

Cotton-based cloth gloves may be worn as protection when handling hot dishware or foods. Wearing a disposable glove over the cloth glove when handling food items will reduce the potential for cross-contamination from the cloth. Gloves can be washed, rinsed, sanitized, and reused. They require an initial investment as well as inventory management due to fit for right and left hands, although it is possible to purchase dual-handed gloves that can be worn on either hand. Cloth gloves are frequently purchased in packs of a dozen pair per case at a cost of about \$8.50 per case (about 71 cents per pair).



MESH GLOVES | REUSABLE GLOVES

Mesh gloves provide protection when handling cutting tools, such as sharp knives or slicers. Because there is a potential for cross contamination, a disposable glove should be worn over the mesh glove. This type of glove is available in a variety of sizes and typically is purchased by glove rather than by the pair. The cost for a mesh glove can range from \$10.25 to \$19.25 (\$20 to \$40 per pair).

Training Ideas

► As a manager, it is your job to make sure all staff members clearly understand the *Who, What, When, Why and How* of glove use. In addition to written procedures (such as those found in your employee handbook), training provides a time to answer questions. Here are some tips for planning a training session that makes the most of your time and your employees' time.

Before the Training: Decisions to Make

1. Who should attend? *All kitchen staff*
2. Where will the training take place? *In the dining room*
3. Who will lead the training session?
Manager and/or Assistant Manager
4. What do you want to accomplish during the training session? What facts, skills, or behaviors do you want to see after training?
 - *How will you know these are met?*
 - *Can the desired outcomes be measured? (i.e. changes in inventory levels of gloves)*
 - *Is there a recognizable change in behavior (i.e. you see better practice of glove use)*
5. What information will be covered?
List specific information points that correspond to the knowledge, skills, or behaviors you want employees to gain.
6. When will the training occur?
 - *Use short time periods for best retention of information. (i.e. Nov 1, 2:00 p.m. - 2:45 p.m.)*
 - *If needed, plan a follow-up session.*
7. What materials might be needed?
 - *Activity sheets or quizzes, and pencils*
 - *Different types of gloves used in foodservice*
 - *Glo Germ® Powder and UV flashlight*
8. How will the training be conducted?
 - *Role playing or team work*
 - *Demonstrate contamination with Glo Germ® and UV light*
9. How do you promote the training session?
 - *Provide advance notice with purpose and time*

THINK about Who, What, When, Why, and How
USE small bits of information that are retained easily
ENGAGE the participants—keep it interactive
KEEP IT FUN!

Sample Training (Approx. 30 minutes)

- I. Introductions and Overview (Approx. 2 minutes)
- II. The *Why* of proper glove use (Approx. 3 minutes)
 - Required by Food Code 2005
 - Tell a story about a restaurant that was linked to an outbreak of *E.Coli* because a food handler did not change gloves between handling raw and cooked meat
- III. The *When* of proper glove use (Approx. 10 minutes)
 - Conduct a round robin and ask each person to give an example of when gloves should be changed
 - Comment positively; give correct information if not accurate
 - Discuss the importance of organizing work tasks strategically to minimize the need to change gloves
 - Describe situation and ask "What would you do?"
- IV. The *How* of proper glove use (Approx. 5 minutes)
 - Ask a volunteer to show how to wash hands and put on gloves
 - Show Yuck Photos to illustrate the importance of handwashing. (See www.iowafoodsafety.org)
Or, use Glo Germ® powder and UV light to show how pathogens could be transferred
- V. The *What Type* of proper glove use (Approx. 5 minutes)
 - Briefly discuss types of gloves used
 - Review when and why to use different types
 - Have participants form working pairs to complete a role play scenario and identify type of glove to use
- VI. Recap and Review (Approx. 5 minutes)
 - Review key points from each section (see a Sample Quiz at www.iowafoodsafety.org, click on Food Safety Education)
 - Ask each participant a True/False question
 - If training is completed in more than one session, be sure to review key points at the end of each session.

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